

LEANDER CLUB MENU

As far as possible we source all our ingredients from the British Isles and, where possible, locally



LIGHTBITES AND STARTERS

Homemade soup of the day (v) <i>Served with crusty bread</i>	6.5
Roasted fig and pickled pear salad with crumbled feta (v)	7
Crispy fried egg and bacon salad with wholegrain mustard dressing	6.5
Pressed ham with caramelised pineapple	7.5
Grilled sardines on toasted ciabatta with charred peppers	8
Fried whitebait with lemon and chilli mayo	6.5
Traditional Caesar salad (main or starter) <i>Add grilled chicken or smoked salmon £5.00</i>	6/8

MAINS

Sesame crusted teriyaki tuna steak <i>Served with sauteed greens</i>	16.95
Singapore noodles with gamba prawns <i>with spicy chicken and a crispy fried egg</i>	15.95
Gluten free cider battered catch of the day <i>Served with triple cooked chips, homemade tartare sauce And crushed peas</i>	17
Braised beef shin, ale and onion shortcrust pie <i>Served with creamy mash and gravy</i>	15.5
Wild mushroom polenta (v) <i>Served with rocket salad and shaved parmesan</i>	14.50

SIDES

Crispy cauliflower wings	4
Triple cooked chips or French fries	4
Spicy Korean chicken wings	5.5
Buttered new potatoes	4
Sauteed greens	4
House mixed salad	4
Roasted balsamic carrots	4
Dirty fries	5

SUNDAY ROASTS

Available Sundays between midday and 2:30pm. In addition to our staple roasts below we offer some specials which change weekly.

Roast beef <i>with all the trimmings</i>	16.50
Roast pork loin <i>with all the trimmings</i>	16.50
Roast chicken <i>with all the trimmings</i>	16.50

GRILL

Grilled pork belly served with black pudding bonbon, puffed pork skin and carrot puree	14.95
10 oz Sirloin steak on the bone <i>served with grilled flat mushroom, cherry tomatoes, triple cooked chips and garlic butter</i>	24.95
Buttermilk fried chicken burger <i>Cajun mayonnaise, pickled red cabbage, smoked cheddar and French fries</i>	15.59
Leander cheeseburger <i>Homemade beef patty, baconnaisse, maple bacon and smoked cheddar</i>	15.95
Moving mountains vegan burger (VE) <i>served with dill pickle, hummus, fries and vegan slaw</i>	15.95

SPECIALITY SANDWICHES (all with French fries)

Leander club sandwich <i>Triple layered toasted chicken, bacon, lettuce and tomato served with fries</i>	13
BLT <i>Triple layered toasted bacon, lettuce and tomato served with fries</i>	12
Braised beef, onion, and smoked cheddar in a ciapannini roll	12

CLASSIC SANDWICHES

Smoked salmon and cream cheese	9
Rare roast beef, watercress and horseradish	9
Roast chicken salad	9
Roast pork and apple sauce	9

DESSERTS

Pecan pie cheesecake(v) <i>with spiced apple compote and bourbon ice cream</i>	8
Spiced pear ginger cake (v) <i>With clotted cream ice cream</i>	8
Cappucino panna cotta (v) <i>with amaretti biscuits, chocolate sorbet and mascarpone chantilly cream</i>	8
Selection of English cheeses <i>Served with crackers and chutney (v)</i>	9.50

Here are some important upcoming events at the club (ask your waiter for more information):

21st January – Fine dining night
28th January – Burns night



DRINKS LIST



175 ML / 250 ML / BOTTLE

WHITE

Chenin Blanc, Stormy Cape 2020 <i>South Africa (14.5%)</i>	5.80 / 8 / 21.50
Sauvignon Blanc, Los Tortolitos 2020 <i>Chile, (12.5%)</i>	6 / 8.25 / 24
Pinot Grigio, Sartori 2020 <i>Italy (12%)</i>	6.25 / 8.5 / 26
Viognier, Leduc 2020 <i>Pays d'oc (13%)</i>	6.5 / 9 / 28
Estate Chardonnay, De Martino 2019 <i>Chile (13%)</i>	7.5 / 10.5 / 31
Pfaffl, Gruner Veltliner 2019 <i>Austria (12.5%)</i>	8.8 / 12.5 / 35
Frost Pocket, Sauvignon Blanc 2020 <i>New Zealand (13%)</i>	9.8 / 14 / 38
Chablis, Joseph Drouhin 2020 <i>France (12.5%)</i>	13.5 / 19.5 / 47
Sancerre, Domain Franck Millet 2020 <i>France (12.5%)</i>	13.8 / 20.5 / 50

ROSE

Il Sospiro Pinot Grigio Blush 2020 <i>Italy (12%)</i>	5.9 / 8.8 / 27
Mon Rose de Mont rose 2020, IGP Cotes de Thongue <i>France (12.5%)</i>	5.9 / 8.8 / 27

SPARKLING

Digby Fine English 'Leander Pink' Non-Vintage	10 / 43.90
Digby Fine English 2010 Non-Vintage Brut	44.90
Digby Fine English 2010 Vintage Reserve Brut	48
Prosecco Brut, Quadri NV <i>Italy (11%)</i>	9 / 31.70
Moet & Chandon <i>Champagne</i>	65

RED

Merlot, Lanya 2019 <i>Chile, Central Valley (12%)</i>	5.80 / 8 / 21.50
Punto de Vista Cabernet Sauvignon 2018 <i>Chile (13%)</i>	6 / 8.25 / 23
Vinamar Pinot Noir 2018 <i>Argentina (13.5%)</i>	6.25 / 8.5 / 26
Chianti, Castelliani 2019 <i>Italy (12%)</i>	6.5 / 9 / 28
Leander Club Claret, Bel Air 2016 <i>Bordeaux (13%)</i>	6.8 / 9.5 / 30
Carmenere, Falernia 2019 <i>Chile (14%)</i>	7 / 10 / 32
Phebus Malbec 2019 <i>Argentina (14%)</i>	7 / 10 / 32
Cote du Rhone, Domaine Brusset 2020 <i>France (13%)</i>	9.8 / 14 / 38
Haut Medoc, L'etoile De Villegeorge 2018 <i>France (13.5%)</i>	10.5 / 15.5 / 42

DRAFT BEERS

Guinness	3.30 / 6
Moretti	3.50 / 5.90
Camden IPA	3.20 / 5.8
Sweeney's Best	3 / 5

COCKTAIL LIST

Please ask your server for our cocktail list. We will gradually add more and more cocktails to the menu. We start off with the Leander classics: STAR, ARROW and PINK HIPPO.

